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Fulham - 343-2151

SEA SCALLOPS--A TWELVE MONTH SHELLFISH FAVORITE

The most familiar scallop main dishes are deep-fried or pan-fried. Scallops are also served in cocktails, appetizers, soups, casseroles, and salads with equally satisfying results. Delicious, never out of season, sea scallops provide delectable eating.

Home economists of the Bureau of Commercial Fisheries recommend the following recipes which are both appetizing and economical. Additional recipes contained in the United States Department of the Interior's recipe publication How to Cook Scallops may be obtained from the Superintendent of Documents, Government Printing Office, Washington, D. C. Price 25 cents.

SCALLOP THERMIDOR

1 pound scallops, fresh or frozen	1 teaspoon salt
1 quart boiling water	$\frac{1}{2}$ teaspoon powdered mustard
2 tablespoons salt	Dash cayenne pepper
1 can (4 ounces) mushroom stems and pieces, drained	2 cups milk
$\frac{1}{4}$ cup butter or margarine, melted	2 tablespoons chopped parsley
$\frac{1}{4}$ cup flour	Grated Parmesan cheese
	Paprika

Thaw frozen scallops. Rinse with cold water to remove any shell particles. Place in boiling salted water. Cover and bring to the boiling point. Reduce heat and simmer for 3 to 4 minutes, depending on size. Drain. Cut large scallops in half. Fry mushrooms in butter for 5 minutes. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add scallops and parsley. Place in 6 well-greased, individual shells or 5-ounce custard cups. Sprinkle with cheese and paprika. Bake in a hot oven, 400° F., for 10 to 15 minutes or until cheese browns. Serves 6.

SCALLOPS AMANDINE

2 pounds scallops, fresh or frozen	$\frac{1}{2}$ cup blanched slivered almonds
1 teaspoon salt	$\frac{1}{2}$ cup butter or margarine, melted
Dash pepper	2 tablespoons chopped parsley
$\frac{1}{2}$ cup flour	Toast points

Thaw frozen scallops. Rinse with cold water to remove any shell particles. Cut large scallops in half. Sprinkle scallops with salt and pepper. Roll in flour. Fry almonds in butter until lightly browned. Remove almonds. Add scallops and continue frying. When scallops are brown on one side, turn carefully and brown the other side. Cooking time approximately 4 to 6 minutes. Add parsley and almonds. Serve on toast points. Serves 6.

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